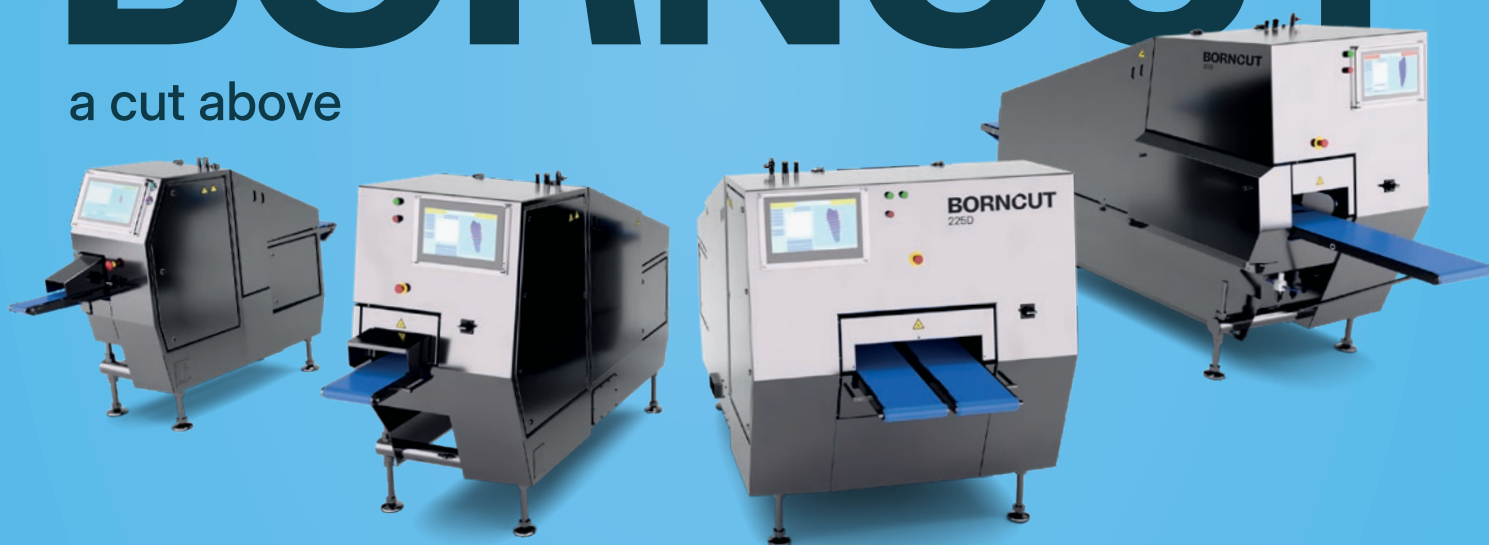


From Standalone
to State-of-the-Art

BORNCUT

a cut above



Cut out for precision, innovation and performance

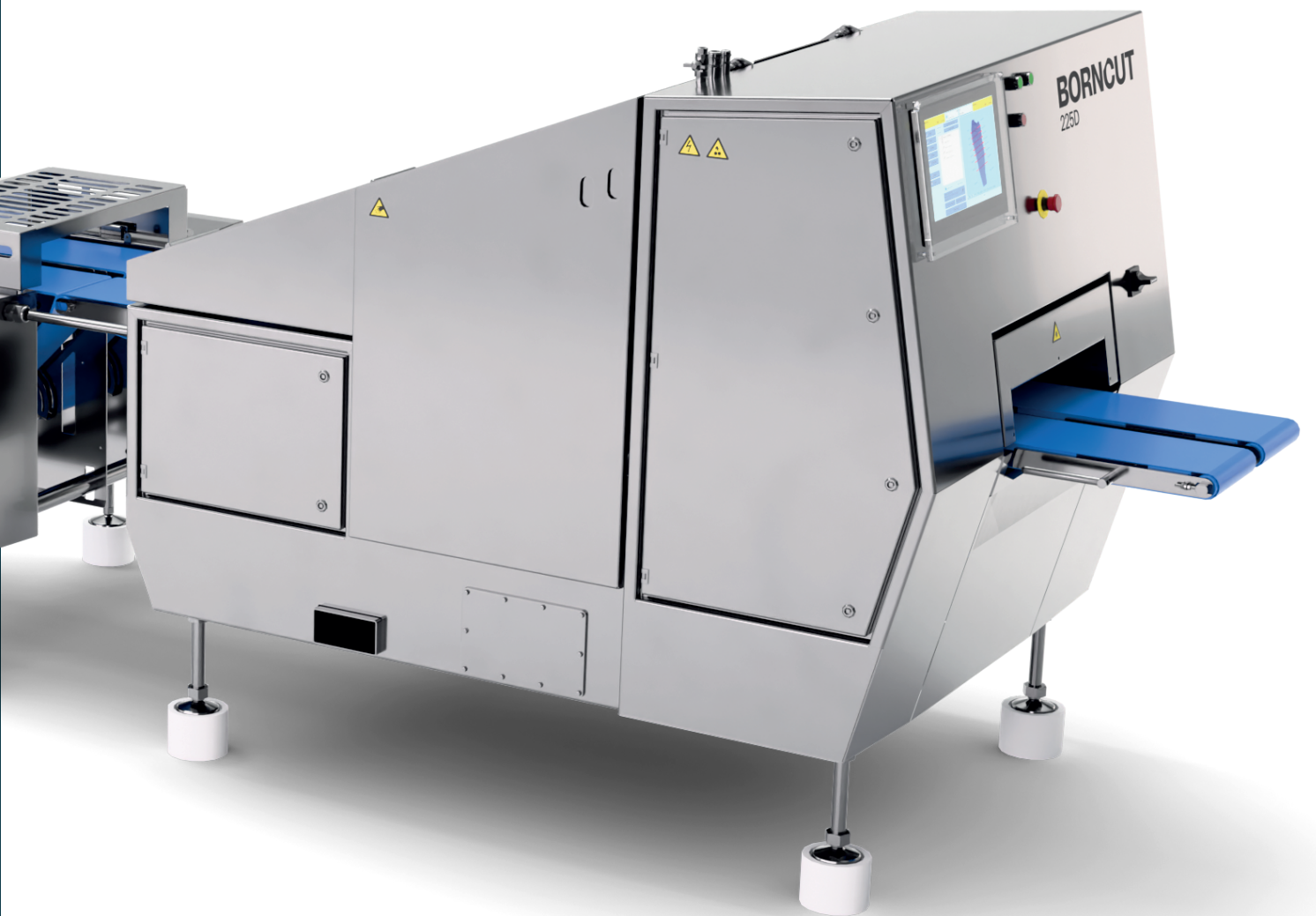


Cube Master Line

The dual lane Cube Master Line integrates our BC 225D and BC 100 portioning machines into a synchronized system, achieving three times the production capacity while using only one-third of the space of conventional lines.

Leading the future of portioning

We never stop refining, pushing boundaries and challenging the status quo. At Borncut, we don't just follow industry standards – we set them. Every breakthrough we achieve is a step toward redefining what's possible in portioning technology. So far, no one has managed to outpace us.



Watch the
Cube Master Line
in action.



Cut out for commitment to lasting partnerships



Our partners are your partners

With a global install base we have partners in every corner of the world. Our partner network is your direct link to expert sales and service support. Your local agent is more than just a point of contact – they're a trusted advisor with deep knowledge of your market, competitive landscape and production needs. Whether you need tailored guidance during the sales process or ongoing technical service, our carefully selected partners are equipped to support you at every stage. They understand our systems inside and out and speak your language, both locally and industry-wise.



"The combination of speed, the new high-frequency scanning camera and ultra-thin blade design allow us to cut at extreme speeds with higher accuracy than ever before. Nobody else in the market is using a 1 kHz scanning system. Competitors are at 400 Hz or lower, which means we are leagues ahead in precision."

Robert Dubravac
Head of R&D at Borncut

Cut out for quality delivery

Engineered for reliability and precision, our systems deliver superior product quality and cutting accuracy with advanced scanning and portioning technology.

Fish

High-yield loins, uniform fillets and smooth slices with minimal trim waste. Strips and poke cuts hold their shape and texture, ensuring clean output that moves straight into the next step.



Poultry

Delivers consistent fillets, tenders, strips, nuggets and poke cuts with tight weight control and clean separation – reducing rework and keeping lines running efficiently.



Meat

Steaks, medallions, slices, strips and cubes are portioned with precision and weight accuracy. Every cut meets spec with minimal trim, less manual handling and better flow downstream.



Portioning that respects your protein

Our cutting tech is fast, accurate and gentle on raw material – giving you better products with less waste. High-speed scanning and ultra-thin blades deliver clean, consistent cuts, whether it's chicken strips, salmon cubes or beef steaks. Portions look great and hit target weights every time.

Real-time adjustments adapt to every fillet or cut using high-frequency scanning, automatic density calibration and smart software. The result: higher throughput, tighter specs and maximum yield from every gram of protein.

Cut out for speed and accuracy

Our range of portioning machines delivers unmatched speed, accuracy and yield with high-frequency scanning, ultra-thin blades and real-time portion control – so you get more product, less giveaway and consistent results. Built for performance, they're compact, hygienic and easy to run and backed by some of the sharpest portioning experts in the industry.



BC 100

Compact performer of precision portioning

- Ultra-thin 0.7 mm blade for precise cuts
- 1 kHz imaging ensures accuracy
- Up to 3,240 cuts/min per minute
- Ideal for small portions in tight spaces



BC 225S

Single-lane workhorse for streamlined accuracy

- 225 mm belt for fish, poultry and meat
- High-speed servo and imaging system
- Delivers up to 2,170 cuts per minute
- Compact, hygienic, user-friendly design



BC 225D

Dual-lane powerhouse of high-volume output

- Two independent 225 mm cutting lanes
- Advanced imaging and adjustable angles
- Up to 4,340 cuts per minute
- Built for large-scale protein processing



BC 300-3

Heavy hitter for high-value processing

- 300 mm belt for large meat applications
- Triple-camera, 400 Hz scanning system
- Accurate fixed-weight cutting with low giveaway
- Handles raw material variability with precision

Cut out for modular flexibility

Think of our equipment like building blocks – designed to fit seamlessly into your production line, whether you're adding a single high-precision portion cutter or upgrading your entire system. From portioning to weighing, sorting and packing – we've got the smart add-ons to help you build a more productive, profitable line.



Equalizer

Optimized portion flow
and trim management

The Equalizer is an advanced post-cutting solution designed to optimize the flow of portioned products into packing systems. By ensuring consistent spacing between portions and efficiently removing head and tail trims, the Equalizer makes sophisticated cut and batch applications possible.



Watch the Portioning
and Packing line
in action

QuickSort

Smart trim removal that
streamlines your portioning

The QuickSort is a servo-driven trim removal system designed to automatically sort out head, tail and trim pieces from soft, unfrozen products like chicken or fish fillets. Operating at up to 110 items per minute per lane, it integrates with the Portion Cutter to deliver precise, highspeed sorting that improves product consistency, yield and line efficiency.

Weighing System

High-precision dynamic
weighing system

We offer a state-of-the-art dynamic weighing system engineered specifically for integration with our high-performance portion cutters. Available in three configurations for different product types, our dynamic weighing system enhances portioning precision across a range of production setups.



Built for
performance

Engineered
to last

Cut out for record breaking performance



Our applications are built to outperform and designed to last. Unmatched speed and precision in scanning and portion cutting deliver industry-leading performance and accuracy. We offer smart line control with remote diagnostics and real-time optimization that simplifies the operation and streamlines your portioning process. A modular, flexible approach allows us to easily work with existing production lines and install single application or full new systems.

Fast and precise

Up to 4,400 cuts per min.
400-1,000 Hz camera
tech. Tight weights and
clean cuts.

One interface, full control

Cutting, grading and packing
– all from one screen. Simple,
streamlined, efficient.

Built to fit your line

From stand-alone to full
line. Quick changeovers,
custom configurations,
no manual hassle.

Better yield, less waste

Ultra-thin blades and real-time
density control improve raw
material utilisation.

Centralized control, single interface

We offer smart line control with remote diagnostics and real-time optimization that simplifies the operation and streamlines your portioning process. With our setup, you configure and control the entire portioning process from a single screen on the portioning machine.

Built on open architecture, it connects easily to your existing ERP systems and equipment, so you're never locked into a proprietary setup. Real-time multicore processing gives you precise, responsive control, while the intuitive interface and minimal cabling keep operation and maintenance simple.

Redefining Portion Cutting

Borncut combines innovation, craftsmanship and cutting-edge technology to set new standards in portion cutting. Since 2016, we've been developing some of the fastest and most precise portioning solutions, built on over 30 years of expertise.

Designed for efficiency, accuracy and seamless integration, our machines maximize yield while reducing waste. More than just technology, we're a trusted partner – delivering smart solutions and dedicated support to keep businesses ahead.

At Borncut, we don't just follow industry trends – we set them.

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Scan to find your
local Borncut
distributor.

BORNCUT
a cut above